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FOOD FOR WAR WORKERS

Broadcast by Van Deman, Bureau of Human Nutrition and Home Economics, and Mrs. Ernestine Perry, Office of Distribution, War Food Administration, in the Department of Agriculture's portion of the National Farm and Home Hour, Tuesday, February 8, 1944, over stations associated with the Blue Network.

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CURLEY BRADLEY (IN CHICAGO): Thanks, fellows -- that was fine! Well, Ruth Van Deman tells me she'd like to introduce a person who's going to say a few words about something important.

SWITCH TO WASHINGTON

VAN DEMAN: Thanks, Curley. My guest today has been working with the Government's industrial feeding program since its beginning: Mrs. Ernestine Perry, in the War Food Administration ... Well, Mrs. Perry, I'm sure there's more than one answer to industrial feeding.

PERRY: Yes, there is. For instance, here's what they are doing in an airplane factory in Wichita, Kansas. About ten thousand employees work the three shifts a day. In order to feed them all in the 30-minute lunch periods, they use "food-ferries". These roll from the central kitchen, through the plant, like little trains of four or five units each.

VAN DEMAN: Sounds almost like fairies and I suppose those ferries(not fairies) stop at places convenient for the workers.

PERRY: Yes, and the wagons make a trip.....in the middle of each shift.....a rolling cafeteria is unhitched about every 250 feet. Each unit carries enough food to feed 250 people.....and no worker has to walk more than a couple of hundred feet to get his lunch.

VAN DEMAN: That should give the workers plenty of time to get a nutritious meal; a chance to relax, too.

PERRY: Yes, the meals are nutritious. Workers have a choice of two meat dishes or meat alternates.....potatoes and several other vegetables.....soup, salad, bread, milk or some other drink, fruit or other desserts. The meal has half the calories you need for a day, and the dietitians see that the food is prepared so that most of the vitamins and minerals are retained.

VAN DEMAN: That's certainly no ordinary lunch cart and an interesting example of the way a large factory feeds its workers. How about smaller war plants. How are they meeting this problem?

PERRY: Let me tell you about a plant in Bridgeport, Connecticut. Before the war this plant made typewriter parts. Its lunch room, tucked away in a corner of the plant, could feed about 40 people. When the plant began to make war materials, the management realized how important good food is for good production. So they went to work to make the lunchroom meet the needs of the workers. They knocked down partitions, painted it attractively.....and now a modern, clean, efficient lunchroom takes care of several times as many people. What's more, they have trucks go through the

plant with between-meal snacks.

VAN DEMAN: And it all adds up to healthier workers and increased production.

PERRY: And in addition, they've had a nutrition campaign.....with posters and articles for the workers to help them make the best use of the available foods.

VAN DEMAN: I've got some of those posters here. One says, "Eat a lunch that packs a punch"....This one: "Fight that tired feeling".....They've been a great help in telling people about eating good lunches. Many plants are getting sets of these colorful posters from the Government Printing Office, at cost.

Thank you, Ernestine Perry, For this report on how workers in industry are getting the food they need to produce the materials of war and peace.

Let's return to our music and listen to that beautiful song about a beautiful girl -- Juanita.

SWITCH TO CHICAGO..

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